



Simple Coffee Break

Coffee & Tea only or Juice only
G\$500 + 16% vat (US\$2.85)

Coffee, Tea and Juice
G\$600 + 16% vat (US\$3.41)

Welcome Coffee Break

Soft drink & 2 snacks
\$1200 + 16% vat (US\$6.82)

Coffee, Tea & 1 snack
G\$800 + 16% vat (US\$4.54)

Coffee, Tea, Juice & 2 Snacks
G\$1,200 (US\$6.82)

All prices are subject to 16% VAT



Coffee Break Snacks

Sweet

Fruit Scones
Cinnamon Raisin Roll
Banana Walnut slice
Pine Tart
Frosted Doughnuts
Chocolate Chip Cookies
Peanut Butter Cookies
Cherry Danish
Apple Danish
Chocolate Brownies
Coconut Salara
Carrot Cake
Fruitcake
El Dorado Ginger Rum Cake
Coconut Raisin Bun
Strawberry Jam Puff

Savory

Cheese Onion Scones
Vegetarian Pizza
Pepperoni Pizza
Tomato Mushroom Quiche
Celery Carrot Muffin
Chicken Sausage Roll
Ham & Cheese Tortilla wrap
Jamaican Beef Pattie
Jerk Chicken Pattie
Smoked Turkey Baguette
Shrimp Cocktail Puffs
Cheese Sandwich
Tuna Mayonnaise Finger
Indian Vegetarian Samosa
Spicy Fish Cakes
Crab Croquettes
Curried Chicken Roti Roll



Cocktail Menus

Menu A

Garlic Cream cheese Cracker
Toasted Tomato Bruschetta
Devilled Stuffed Eggs
Jamaican Vegetable Patty
Grilled Ripe Plantain wrapped in Bacon
Coconut Fried Fish Fingers
Price per person \$2200.00 + 16% Vat

Menu B

Chicken Mousse Tartlets
Cheese Pineapple Olive Skewers
Mexican Shrimp Tortilla
Indian Vegetable Samosa
Jerk Chicken Wings
Mini Pepperoni Pizza
Price per person G\$2600.00 + 16% Vat

Menu C

Smoked Salmon Roulade
Ham and Mozzarella Pastry Pinwheels
Shrimp Cocktail Bouchee
Spicy Beef Meatballs
Tandoori Chicken Kebabs
Crispy Vegetable Spring Rolls
Price per person G\$3000.00 + 16% Vat

Menu D

Cajun Shrimp Cake
Mushroom and Sun Dried Tomato Quiche
Smoked Salmon and Olive Crostini
Tempura Fried King Prawns
BBQ Chicken Lollipops with Ginger dip
Crispy Chinese Wontons with Sweet Chili dip
Price per person G\$4100.00 + 16% Vat



Lunch Menus

Menu A

Curried Chicken Masala
Pan Fried Trout with Lime Butter
Lentil Peas and Rice
Fresh Market Vegetables
Potato Chive Salad
Fresh Roti

Cherry Pie with Whipped Cream

Price per person GYD\$2,500.00 + 16% VAT

Menu B

Italian Beef Lasagna
Teriyaki Grilled Trout
Garlic Herb Sauté Potatoes
Rice Primavera
Buttered Fresh Vegetables
Waldorf salad

Chocolate Rum Mousse

Price per person GYD\$2,500.00 + 16% VAT

Menu C

Beef Medallion with Peppercorn Sauce
Baked Yellow Snapper with Tomato Salsa
Caribbean Fried Rice
Eggplant Ratatouille
Coleslaw with Raisins

Banana Toffee Cheesecake

Price per person GYD\$2,500.00 + 16% VAT

Menu D

Pan Fried Escalope of Chicken
Baked Trout with Creamy Mushroom Sauce
Spanish Style Risotto
Honey Ginger Glazed Carrots and Bora
Tossed Garden Salad

Dutch Apple Strudel

Price per person GYD\$2,600.00 + 16% VAT

Menu E

Stuffed Chicken Roulade with Roasted Garlic Puree
Cajun Grilled Kingfish
Pilaf Rice with Tomato Basil
Pesto Roasted Vegetables
Italian Pasta Salad

Chocolate Truffle Cake

Price per person GYD\$2,700.00 + 16% VAT



Dinner Menus

Menu A

Italian Garlic Pesto Grilled Chicken
Baked Sea Trout with Creamy Cheese Gratin
Mushroom Herb Risotto
Sweet Potato Croquettes
Buttered Fresh Local Vegetables
Mixed Garden Salad with Dressing
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Banana Toffee Pie with Chocolate Sauce

\$3000.00 + 16% vat per person

Menu B

Sautee of Chicken with Fresh Tomato Basil Marinara
Cajun Blackened Filet of Snapper with Almond Butter
Spanish Style Vegetable Rice
Cheese Crusted Scalloped Potatoes
Honey Buttered Fresh Vegetables
Tossed Garden Salad with Italian Dressing
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Key Lime Meringue Pie with Tropical Fruit Coulis

\$3000.00 + 16% vat per person

Menu C

Asian Honey Teriyaki Glazed Chicken
Poached Filet Snapper with Creamy Shrimp Sauce
Fresh Herb Lemon Pilaf Rice
Garlic Onion Sautéed Potatoes
Fresh Local Market Vegetables
Mixed Garden Salad with Balsamic Dressing
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Passion Fruit and Coconut Tart

\$3000.00 + 16% vat per person

Menu D

Tandoori Lemon Grilled Chicken
Pan Fried Filet Snapper with Mango Ginger Butter
Saffron Green Pea Pilaf Rice
Italian Pasta Primavera with Basil Cream
Sautéed fresh Vegetables with Sun Dried Tomatoes
Crisp Garden Salad with Creamy Caesar Dressing
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Pineapple Strudel with Rum Caramel Sauce

\$3000.00 + 16% vat per person



Dinner Menu (cont'd)

Menu E

Roulade of Chicken Breast with Mushrooms Champagne
Sauce
Grilled Beef Filet Mignon Garlic Herb Butter
Blackened Filet Yellow Snapper Tropical Fruit Salsa
Spanish Style Risotto Rice
Bouquet of Fresh Buttered Vegetables
Creamed Saffron Duchesse Potatoes
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Double Chocolate Fudge Cake with Strawberry Drizzle

\$3500.00 + 16% vat per person

Menu F

Breast of Chicken Stuffed with Shrimp Mousse Pesto
Cream
Roasted Tenderloin of Beef with Peppercorn Sauce
Panko Fried Filet of Snapper Thai Sweet chili Sambal
Fresh Herb and Cashew Nut Rice
Rotini Pasta with Fresh Tomatoes and Garlic
Medley of Honey Sautéed Vegetables
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New York Cheesecake with Fresh Mango

\$3500.00 + 16% vat per person

Menu G

Roasted leg of New Zealand Lamb with Apple & Walnut Stuffing
Coconut Curried Prawns with Roti and fresh Mango chutney
Pan Fried Chicken Escalope, Mushroom Brandy Sauce
Lemon chive Basmati rice
Chinese Sesame Stir Fry Vegetables
Scalloped Potatoes
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Belgian Chocolate Truffle Cake with Raspberry Coulis

\$4000.00 + 16% vat per person